

**2003 Sangiovese Dry Creek Valley Estate**  
**2004 Grenache Rosé Dry Creek Estate**

I'm trying to get this thing out before I leave for Tuscany, so this will have to be the New York version of an Unti newsletter. For a visual, see the ten minute sales meeting Alec Baldwin conducts in the movie *Glengarry Glen Ross*. (Interested in our Sangiovese? I think you are interested, because it's drink or walk.)

I know some of you might think Tuscany isn't the most creative travel choice, but it sure beats hanging out at the local coffee shop and reading the Healdsburg Tribune. (The police blotter just isn't what it used to be.)

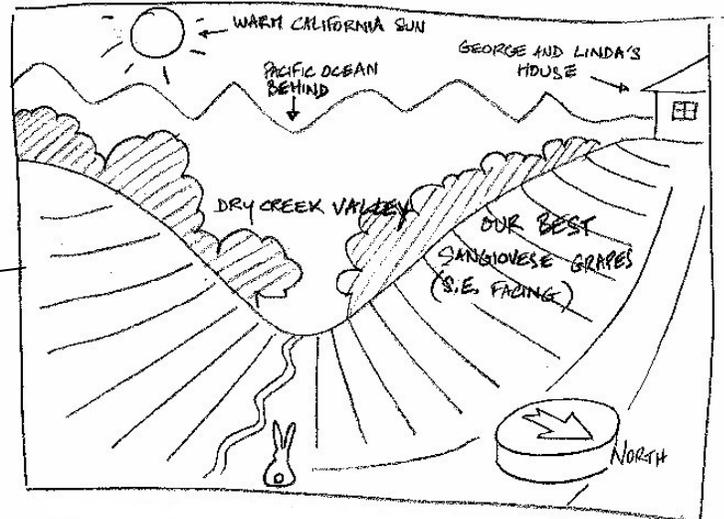
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**2003 Sangiovese**

This Brunello-like wine is the result of strict vineyard selection and good-weather fortune. Our 2003 Sangiovese comes solely from a small section of our of 4-acre Sangiovese vineyard located on the crest of the west hillside. We harvested and fermented this section separate from the rest of the vineyard hoping to make a wine like this, and in 2003, nature delivered. I'm not exactly sure why this section has always produced more concentrated wine. Could be that the vines are lower yielding or that the vines have an east-facing orientation or both. Maybe if I get my you-know-what together, I'll offer a more in-depth explanation on our website upon my return from the land of great Sangiovese.

2003 in Dry Creek, much like 1999 in Montalcino, seemed to be an ideal growing season for Sangiovese. Sure we had some summer heat, but the September evenings were cool, allowing the grapes to fully ripen *and* retain the acidity needed to be classic Sangiovese. It gave us a dark, fruity and concentrated wine that will certainly reward those who have the patience to wait a couple of years. Those of you who have had our 1999 Sangiovese lately know what I'm talking about. While this is our finest Sangiovese ever, our decision to use only this lot meant we only made 445 cases. Get it while you can.

**Harvested:** 9/23/03  
**Total Acidity:** 0.67g/100ml  
**pH:** 3.40  
**Aging:** 11 months in French Oak, 25% new  
**Blend:** 100% Sangiovese  
**Alcohol:** 14.5%  
**Bottled:** 9/7/04  
**Cases Produced:** 445



UNTI'S SANGIOVESE VINEYARD WEST SIDE STORY

**2004 Grenache Rosé**

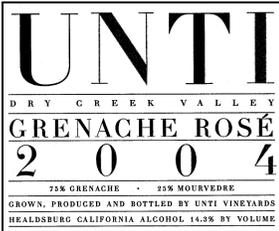
Rosés are so hip that quite a few wineries now offer one. The dry versions are generally nice, but if it's Provençal Rosé you are looking for, you need to stick with wines made from Grenache, Mourvedre and Cinsault. This 2004 has mo' Mourvedre than our previous Rosés, and, as such, it is clearly made in my style. Mourvedre gives rosés a depth, richness and complexity which complements food. Serious stuff! Another improvement can be found by what you don't see...this Rosé was actually cold stabilized, so no more little floaty things in the wine. Like the Sangiovese, this wine will go fast. Only 325 cases produced.

**Harvested:** 9/28/04 and 10/15/04  
**Total Acidity:** 0.58g/100ml  
**pH:** 3.40  
**Aging:** Stainless steel tanks  
**Blend:** 75% Grenache, 25% Mourvedre  
**Alcohol:** 14.3%  
**Bottled:** 3/21/05  
**Cases Produced:** 325

# UNTI

VINEYARDS  
4202 Dry Creek Road  
Healdsburg, CA 95448  
(707) 433-5590

PRESORTED  
FIRST CLASS  
US POSTAGE  
PAID  
PERMIT #470  
SANTA ROSA,  
CA



**Ordering Information:** Mail this form to Unti Vineyards, 4202 Dry Creek Rd., Healdsburg, CA 95448; or, fax it to (707) 433-5591; or, email us from the Store page at [www.untivineyards.com](http://www.untivineyards.com); or, call us at (707) 433-5590. Use the same methods to contact us for scheduling appointments for tasting and purchasing on-site.

**New Releases:**

2003 Sangiovese  @ \$30 =   
2004 Grenache Rosé  @ \$16 =

**Current Releases:**

2003 Barbera  @ \$24 =   
2003 Grenache  @ \$26 =   
2002 Zinfandel  @ \$22 =   
2002 Syrah  @ \$24 =   
2002 Syrah Benchland Res. 750ml  @ \$30 =   
2002 Syrah Benchland Res. 1.5L\*  @ \$65 =   
(\*1.5L limit: 3 bottles/person) Subtotal =

**Discount:** 6-11 bottles = 5%, 12-35 = 10%, 36+ = 15% =  ( )

New Subtotal =

**Taxes:**

CA=7.75%, GA=\$6/cs, LA=4%, NH=8%, NC=\$2/cs, NV=\$3/cs =

Shipping\*\* =

**TOTAL =**

**Shipping Information:** Residence \_\_\_ or Business \_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_ Zipcode: \_\_\_\_\_ - \_\_\_\_\_

Daytime phone#: (\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_

DOB (req'd for HI & WI) \_\_\_ / \_\_\_ / \_\_\_

*Purchasers must be 21 or older.  
An adult signature will be required at delivery.  
Shipping only to states where permitted by law.*

**\*\*Due to hot weather, we do not recommend shipping via Ground to most states until October.**

**Payment Information:**

Charge to Credit Card below \_\_\_ or Check enclosed \_\_\_

Visa/MC # \_\_\_\_\_

Expiration Date (MM/YY): \_\_\_ / \_\_\_

\_\_\_\_\_  
Name / Billing address for Cr. Card if different from shipping information.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

SHIPPING COSTS (subject to change)		
State	6 Pk Box (w/4-6 bottles)	12 Pk Box (w/7-12 bottles)
Northern CA	\$13 – Ground \$17 – 3Day	\$18 – Ground \$27 – 3 Day
So.CA, CO, ID, NM, NV, OR, WA, WY	\$15 – Ground \$22 – 3Day	\$21 – Ground \$36 – 3Day
IA, IL, MO, NE, ND, WI	\$18 – Ground \$29 – 3Day	\$27 – Ground \$45 – 3Day
DC,GA,LA,MN,NC, TX,VA, +most others	\$22 – Ground \$35 – 3Day	\$33 – Ground \$50 – 3Day
AK, HI (via 2-Day)	Call	\$58

► Add \$3 if shipping is to a Residential address.